# **Macaroni and Cheese**



#### **Product Information**



W code: W589 ES Foods: #05915 Serving/case: 80 Net Weight: 30 lbs

### **Crediting Information per Serving:**

Serving Size: 6 oz Meat or M/A: 2 oz eq

Grain: 1 oz Vegetables: -

Fruit: -

CN Label: Yes\*

\*Obtain from product package

Nutrition Facts	
Serving Size: 6 oz	
Amount Per Serving	
Calories 290	Calories from Fat
Total Fat 12 g	
Sat. Fat 8 g	
Trans Fat 0 g	
Cholesterol 40 mg	
<b>Sodium</b> 550 mg	
<b>Carbohydrates</b> 28 g	
Dietary Fiber 2 g	
Sugars 6 g	
<b>Protein</b> 17 g	
Vitamin D	0%
Calcium	40%
Iron	6%
Potassium	0%

## **Preparation Instructions:**

FROM THAWED: STEAM KETTLE: Place unopened pouch in boiling water. Pouch will be ready to serve in 20-25 min. CONVECTION OVEN: Take food contents out of pouch and place in covered tray. Preheat oven to 375°F and heat for approx. 35 minutes.

FROM FROZEN: STEAM KETTLE: Place unopened pouch in boiling water. Pouch will be ready to serve in 40-45 min. CONVECTION OVEN: Take food contents out of pouch and place in covered tray. Preheat oven to 375°F and heat for approx. 55 to 60 minutes.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH 165°F. IMPORTANT: AS IN ANY BOIL-IN-BAG PRODUCT, DO NOT OVERLOAD POTS. BAGS MUST FLOAT FREELY AND NOT TOUCH BOTTOM OR SIDES OF KETTLE.

#### **Ingredients:**

Cooked Macaroni (Water, Whole Durum Wheat Flour, Enriched Semolina [Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin and Folic Acid], Egg White), Water, American Cheese

(Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Nonfat Dry Milk, Modified Food Starch, Cheddar Flavor (Cheddar, Granular, Semi-Soft and Blue Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Water, Sodium Phosphate, Vinegar, Salt), Potassium Triphosphate and Sodium Polyphosphate, Low Sodium Sea Salt, Annatto Extract, Non-Dairy Butter Flavor (Maltodextrin, Vegetable Shortening [Sunflower Oil], Natural Flavor, Dextrose, Salt), Yeast Extract.

Allergens: Wheat, Milk and Egg.

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